COOKING COMICALLY

UHPROLOGEESE
YOU'LL HAFT SCUZE ME
I STAEDUP T'WACH TH'LECTION ON TRUSDAY...
BEEN
BURRRP

DRN'KING
CENTS
BUT!
TRNKSGIVEN ISTILL
COMIN SO...
SHOW
MRUST
GROW ON!
SERFS:4

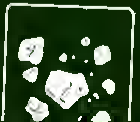
THINGS YOU MUST FIND

ALL THE STUFF

Green Beans
1 lb 450g

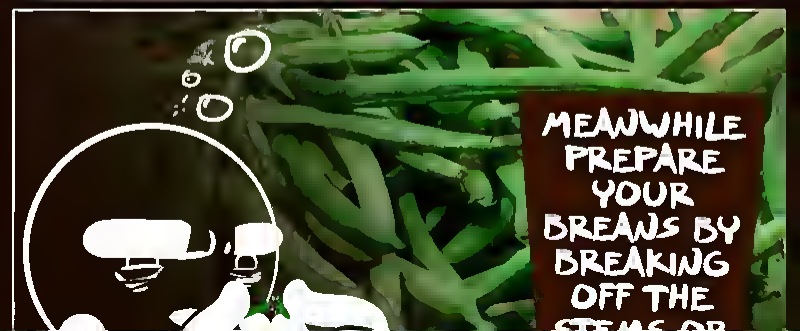
Soy Sauce
¼ Cup 60ml

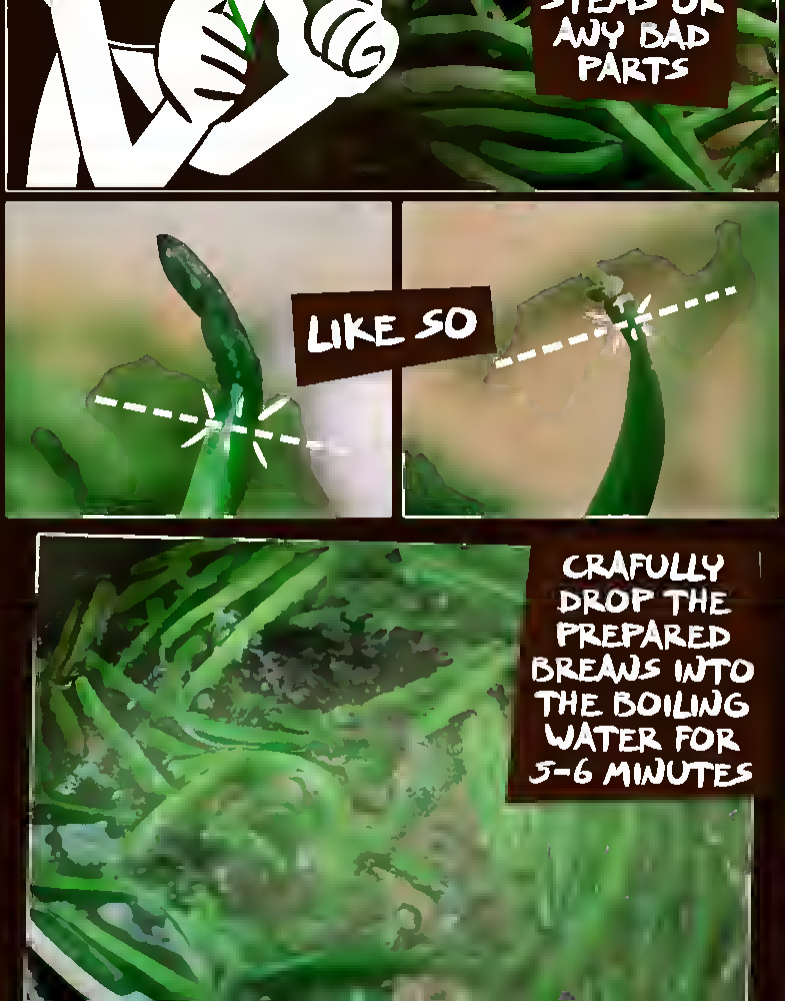
Honey
¼ Cup 60ml

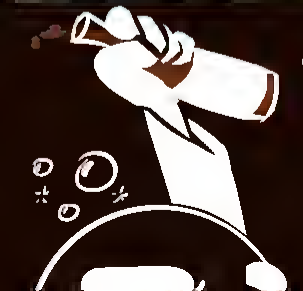


Garlic
2 cloves sliced or pressed

Feta
up to you




STEAD OR
ANY BAD
PARTS
LIKE SO
CRAFULLY
DROP THE
PREPARED
BREANS INTO
THE BOILING
WATER FOR
5-6 MINUTES



ScienceBreak

GOTTA GET IN AS MANY OF THESE AS WE CAN BEFORE THEY'RE F***ING OUTLAWED

BLANCHING AND SHOCKING

THIS IS WHAT WE'RE DOING TO THE BEANS. BOILING THEM (BLANCHING) COOKS AND SOFTENS THE BEANS

PUTTING THOSE BEANS IN ICEWATER (SHOCKING) THEN HAULTS THE COOKING PROCESS AND RETAINS THE BRIGHT GREEN COLOR OF THE BEANS. SIMPLY REMOVING THE BEANS FROM THE BOILING WATER COULD MEAN THE BEANS KEEP COOKING FROM THE INSIDE OUT AND BECOME MUSHY. PREVENTING THIS IS ESPECIALLY IMPORTANT HERE SINCE WE'LL BE SAUTEING THE BEANS AS WELL

SHOCK THE BREANS LIKE THE WORLD RIGHT NOW

HEAT THE SOY AND GARLIC ON MEDIUM-HIGH HEAT AND STIR UNTIL THE GARLIC IS FRAGRANT

1/4 Cup 60ml
2 cloves
THEN STIR IN THE HONEY
Honey
1/4 Cup 60ml
THIS IS WHIPPED HONEY ITS DRECILOUS

DUMP THE BREANS IN TOO AND SAUTE FOR 5 MINUTES
ADD SOME CRUMBLED FETA AND SREVE HOTISH
N'JOY

THE NOTES

- MUCH LIKE DONALD TRUMP, THIS IS A JOKE. I DON'T ACTUALLY ENDORSE HEAVY DRINKING, DESPITE HOW TEMPTING IT IS IN AMERICA RIGHT NOW.

- THESE ARE WHAT I CALL "FANCY BEANS." IF YOU WANT "BASIC BEANS" JUST BOIL THEM EVER SO SLIGHTLY LONGER BEFORE SHOCKING AND DRESS WITH BUTTER AND SALT. STILL DELICIOUS.

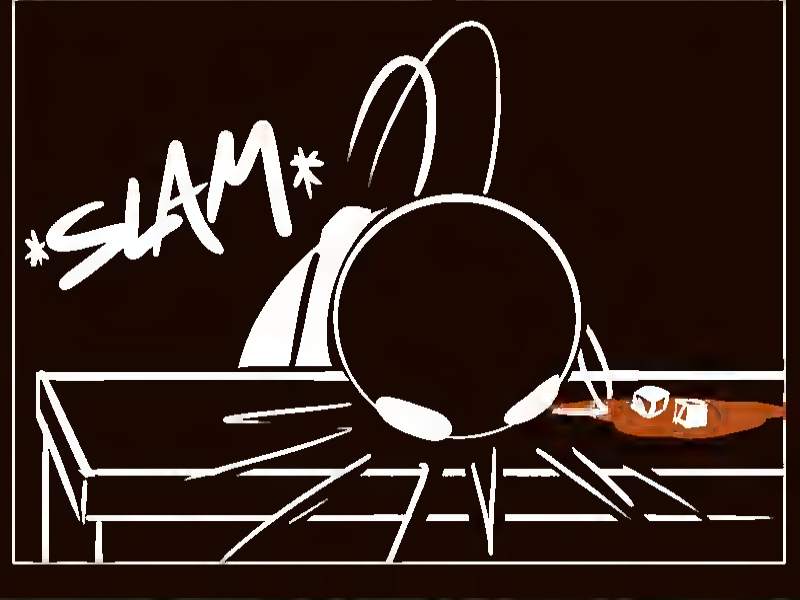
- YOU MIGHT ALSO CONSIDER SLICING THE BEANS IN HALF WHEN PREPARING THEM TO MAKE THEM EASIER TO SERVE.

- NOT MUCH MORE TO SAY...

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON
patreon.com/cookingcomically


SLAM